



APPETIZERS

TAVERN WINGS12.00
*Choice of Old Bay or Buffalo/ Celery Sticks
Bleu Cheese Dressing*

FROSTED SHRIMP MARTINI (GF)..19.00
*Five Jumbo Chilled Shrimp/ Fresh Basil
Maryland Tomato and Corn Salad/ Old Bay Remoulade*

MANOR HOT CRAB DIP.....18.00
*Lump Crab / Hot Crab Sauce / Gruyere Cheese
Crispy Pita Chips*

CRISPY BRUSSELS (VEG).....10.00
Red Sea Salt / White BBQ Sauce

TUNA WATERMELON TOWER19.00
*Sliced Ahi Tuna/ Grilled Watermelon/ Avocado
Mint Coulis/ Crispy Wonton Triangles*

SOUPS

MARYLAND CRAB SOUP.....14.00 CUP
*Monkton Style Bowl w/ 1/4lb Lump Crab 2.....21.00
Made with Smoked Meat*

LOUISIANA GUMBO14.00 CUP
.....**23.00 for a Bowl**
*Crawfish Tails / Sweet Blue Crab / Andouille Sausage
White Rice / Lobster & Crab Stock / Grilled Bread Plank*

FRENCH ONION SOUP..... 12.00
Crouton / Gruyere Cheese

LUNCH MAINS

THE MANOR BURGER.....19.00
Prime "Creekstone" Black Angus Beef / Swiss / Sharp Cheddar / Applewood Smoked Bacon / Double Dipped Fries / Dill Pickle

THE FRENCH DIP.....22.00
Tender Prime Beef / Grilled Ciabatta Bread / Swiss / Crispy Onion Straws / Au Jus Dip / Double Dipped Fries / Dill Pickle

THE HEN IN THE PEN.....17.00
Chicken Salad / Applewood Smoked Bacon / Heirloom Tomatoes / Lettuce / Choice of Bread / Double Dipped Fries / Dill Pickle

TOM TURKEY CLUB.....15.00
Sliced Breast of Turkey / Swiss Cheese / Lettuce / Tomato / Duke's Mayo / Applewood Smoked Bacon / Choice of Toast

CRAB CAKE SANDWICH.....34.00
Six Ounce Jumbo Lump Crab Cake / Brioche Bun / Lettuce / Tomato / Tartar or Cocktail Sauce / Double Dipped Fries / Dill Pickle

SALMON BLT19.00
Grilled Salmon / Applewood Smoked Bacon / Heirloom Tomatoes / Hot Honey Aioli / Grilled Pita

THE ULTIMATE GRILLED CHEESE "YOU WILL NOT BE SORRY"35.00
Lump Crab Cake / Applewood Smoked Bacon / Swiss / Cheddar / Tomato / Toasted Brioche/ Double Dipped Fries / Dill Pickle

JUMBO SHRIMP SALAD SANDWICH.....19.00
Lettuce / Tomato / Grilled Buttered Bun / Double Dipped Fries / Dill Pickle

MUSHROOM TOASTY (VEG).....16.00
Open Face Sandwich / Olive Oil Grilled French Baguette Slices / Wild Mushrooms / Gruyere Cheese

LEAN & LOW (GF).....39.00
Seared Scallops/ Jumbo Shrimp/ Zucchini Noodles/ Corn Emulsion/ Baby Spinach

RAINBOW ZOODLES (V)(GF).....24.00
Green Onions / Jasmine Rice / Miso Glaze

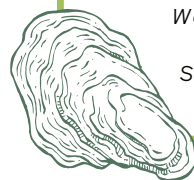
(V) Vegan (Veg) Vegetarian (GF) Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

OYSTERS ON THE HALF SHELL

18.00 (6) / 34.00 (12)

*We feature Two Local Oysters on the Half Shell every week.
Served with Smoked Cocktail Sauce & Pear Mignonette*



SALADS

CLASSIC CAESAR SALAD12.00
*Romaine / Caesar Dressing / Parmesan Tuille
Croutons*

CRIMSON BEET SALAD (VEG)14.00
*Bibb Lettuce / Fried Goat Cheese Croutons
Candied Spiced Pecans / Honey Cider Vinaigrette*

LE COTE SALAD (VEG)(GF).....12.00
*Garden Grown Arugula / Apricot Vinaigrette
Toasted Hazelnuts / Aged Manchego*

FRUIT & GOAT CHEESE SALAD (VEG)(GF).....12.00
*Chopped Romaine/Mixed Greens
Strawberries and Blueberries/ Crumbled Goat Cheese
Candied Pecans/ Apricot Vinaigrette*

SALAD ENHANCEMENTS:

3 GRILLED SHRIMP ... 12.00

4 OZ. GRILLED CHICKEN ... 8.00

4 OZ. ROASTED SALMON ... 16.00

For Parties of 6 or more, an Automatic Gratuity of 20% will be added to all checks.

*Executive Chef - Will Pack / Restaurant Manager - Luis Banegas / Assistant Managers - Karen Spampinato and Sachin Singh
Beekeeper - Tim Elliot / Gardener - Kirsten Dresser / General Manager and Corporate Chef - Jerry Edwards CPCE*